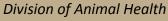


## Wisconsin Department of Agriculture, Trade and Consumer Protection





## **AVIAN INFLUENZA INFORMATION SHEET**

## **Avian Influenza and Food Safety**

## **FAST FACTS:**

- The presence of a highly pathogenic avian influenza has been confirmed in commercial poultry flocks in the Midwest.
- Although avian influenza is a highly contagious disease to domestic poultry, there are no apparent risks with this particular strain to human health from domestic poultry or domestic poultry products at this time.
- It is safe to eat properly handled and cooked poultry products, including meat and eggs. Cook chicken or turkey to 165°F to destroy the virus and cook eggs until both the white and the yolk are solid.
- Use a separate cutting board for poultry, and clean and disinfect the cutting board after use.
- Wash hands thoroughly after handling raw poultry, and before handling any other food.
- Shell eggs produced commercially are surface-sanitized.

For more information about all aspects of avian influenza, visit datcp.wi.gov.

If you find a sick or dead bird, don't touch it, report it.

**Domestic birds:** Wisconsin DATCP—Division of Animal Health

1-800-572-8981

**Wild birds:** Wisconsin Department of Natural Resources

1-800-433-1610

